Child Care Health Consultation Lesson Plan					
Contractor Name: Andrew County Health Department					
Date Submitted: May 1, 2015		☐ Children's Health Promotion			
Adult Training on Content Area V: Health and Safety  Select one standard and one level  Training Goal: Participants will distinguish between fats in the diet that support health and those that are harmful so that they prepare healthy meals for children in their care  Learning Objective(s): Participants will  Review categories of fats in foods  Distinguish between those that support health and those that can cause disease if consumed in excess  Discuss cholesterol and what it means to health  Image: Promoting Risk Management Practices  1					
Topical Outline of Content		Training Method(s)	Time (in minutes)		
Introduction of topic		Discussion			
Fats—Unsaturated, Monounsaturated, and Polyunsaturated			5 min		
	onounsaturated, and Polyunsaturated	Discussion/Q & A	5 min 10 min		
Fatty Acids, Saturated	•	Discussion/Q & A Discussion/Q & A			
Fatty Acids, Saturated	Fats, & Trans Fats		10 min		
Cholesterol-HDL & LD	Fats, & Trans Fats	Discussion/Q & A	10 min 15 min		
Cholesterol-HDL & LD	I Fats, & Trans Fats	Discussion/Q & A Discussion/Q & A	10 min 15 min 10 min		

Method(s) of Outcome Evaluation: Discussion based Q & A, verbal responses to discussion return demonstration of calculations

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Date Approved:	Authorized Approval Signature:	Date Expires:	
May 14, 2015	Nola & Mark	May, 2018	